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[54] 发明名称 在包含二价金属盐的营养组合中形成双层的乳化剂的应用

[57] 摘要

一种营养组合,它包括食用载体和在载体上的二价无机盐(Fe、Ca、Zn、Cu、Mg、Mn),所述载体包含能形成双唇结构(囊泡或脂质体)的乳化剂。尤其要求保护一种铁营养组合,它包含生物可利用的铁源,选自富马酸亚铁和琥珀酸亚铁,其中铁源优选施加在非磷脂包膜的食用载体如蔗糖的表面上。这些铁营养组合尤其适用于食品和饮料,例如巧克力风味的食用混合物,尤其是巧克力风味的饮料,这些产品另外用其它的矿物质和维生素强化,尤其是多矿物质和维生素组合,该组合涉及铁、维生素A、维生素C、核黄素和叶酸,以避免产生不期望的色泽、后味、涩味,尤其是当食用食品和/或饮料混合物用水或牛奶复水时。

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Family list

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- 1 Use of bilayer forming emulsifiers in nutritional compositions comprising divalent mineral salts to minimize off-tastes and interactions with other dietary components**
Inventor: MEHANSHO HAILE (US); MELLICAN RENEE IRVINE (US); (+1) **Applicant:** PROCTER & GAMBLE (US)
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- 2 Use of bilayer forming emulsifiers in nutritional compositions comprising divalent metal salts**
Inventor: MEHANSHO HAILE; MELLICAN RENEE IRVINE; (+1) **Applicant:** PROCTER & GAMBLE
EC: A23G1/30; A23C9/152B; (+14) **IPC:** A23G1/30; A23C9/152; A23C9/154 (+60)
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- 3 Use of bilayer forming emulsifiers in nutritional compositions comprising divalent mineral salts to minimize off-tastes and interactions with other dietary components**
Inventor: MEHANSHO HAILE; MELLICAN RENEE IRVINE; (+1) **Applicant:** PROCTER & GAMBLE (US)
EC: A23G1/30; A23C9/152B; (+14) **IPC:** A23G1/30; A23C9/152; A23C9/154 (+59)
Publication Info: BR9713187 A - 1999-11-03
- 4 USE OF BILAYER FORMING EMULSIFIERS IN NUTRITIONAL COMPOSITIONS COMPRISING DIVALENT METAL SALTS**
Inventor: TRINH TOAN (US); MELLICAN RENEE IRVINE (US); (+1) **Applicant:** PROCTER & GAMBLE (US)
EC: A23G1/30; A23C9/152B; (+14) **IPC:** A23G1/30; A23C9/152; A23C9/154 (+54)
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- 5 Use of bilayer forming emulsifiers in nutritional compositions comprising divalent metal salts**
Inventor: MEHANSHO H (US); MELLICAN R I (US); (+1) **Applicant:** PROCTER & GAMBLE (US)
EC: A23G1/30; A23C9/152B; (+14) **IPC:** A23G1/30; A23C9/152; A23C9/154 (+59)
Publication info: CN1074660C - 2001-11-14
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- 6 No title available**
Inventor: **Applicant:**
EC: **IPC:**
Publication Info: DE69711646D D1 - 2002-05-08
- 7 Use of bilayer forming emulsifiers in nutritional compositions comprising divalent mineral salts to minimize off-tastes and interactions with other dietary components**
Inventor: MEHANSHO HAILE (US); MELLICAN IRVINE (US); (+1) **Applicant:** PROCTER & GAMBLE (US)
EC: A23G1/30; A23C9/152B; (+14) **IPC:** A23G1/30; A23C9/152; A23C9/154 (+60)
Publication Info: DE69711646T T2 - 2002-11-28
- 8 USE OF BILAYER FORMING EMULSIFIERS IN NUTRITIONAL COMPOSITIONS COMPRISING DIVALENT METAL SALTS**
Inventor: MEHANSHO HAILE (US); MELLICAN RENEE IRVINE (US); (+1) **Applicant:** PROCTER & GAMBLE (US)
EC: A23G1/30; A23C9/152B; (+14) **IPC:** A23G1/30; A23C9/152; A23C9/154 (+60)
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- 9 Use of bilayer forming emulsifiers in nutritional compositions comprising divalent mineral salts to minimize off-tastes and**

Interactions with other dietary components**Inventor:** MEHANSHO HAILE (US); MELLICAN RENEE IRVINE (US); (+1)**Applicant:** PROCTER & GAMBLE**EC:** A23G1/30; A23C9/152B; (+14)**IPC:** A23G1/30; A23C9/152; A23C9/154 (+60)**Publication Info:** ES2174279T T3 - 2002-11-01

- 10 Use of bilayer forming emulsifiers in nutritional compositions comprising divalent mineral salts to minimize off-tastes and interactions with other dietary components

Inventor: HAILE MEHANSHO (US); TOAN TRINH (US); (+1)**Applicant:** PROCTER & GAMBLE (US)**EC:** A23G1/30; A23C9/152B; (+14)**IPC:** A23G1/30; A23C9/152; A23C9/154 (+51)**Publication Info:** ID18198 A - 1998-03-12

- 11 Use of bilayer forming emulsifiers in nutritional compositions comprising divalent mineral salts to minimize off-tastes and interactions with other dietary components

Inventor:**Applicant:****EC:** A23G1/30; A23C9/152B; (+14)**IPC:** A23G1/30; A23C9/152; A23C9/154 (+57)**Publication info:** JP3245180B2 B2 - 2002-01-07

- 12 Use of bilayer forming emulsifiers in nutritional compositions comprising divalent mineral salts to minimize off-tastes and interactions with other dietary components

Inventor:**Applicant:****EC:** A23G1/30; A23C9/152B; (+14)**IPC:** A23G1/30; A23C9/152; A23C9/154 (+65)**Publication info:** JP2000501622T T - 2000-02-15

- 13 Use of bilayer forming emulsifiers in nutritional compositions comprising divalent mineral salts to minimize off-tastes and interactions with other dietary components

Inventor: MEHANSHO HAILE (US); MELLICAN RENEE IRVINE (US); (+1)**Applicant:** PROCTER & GAMBLE (US)**EC:** A23G1/30; A23C9/152B; (+14)**IPC:** A23G1/30; A23C9/152; A23C9/154 (+51)**Publication Info:** US5707670 A - 1998-01-13

- 14 Use of bilayer forming emulsifiers in nutritional compositions comprising divalent mineral salts to minimize off-tastes and interactions with other dietary components

Inventor: MEHANSHO HAILE (US); MELLICAN RENEE IRVINE (US); (+1)**Applicant:** PROCTER & GAMBLE (US)**EC:** A23G1/30; A23C9/152B; (+14)**IPC:** A23G1/30; A23C9/152; A23C9/154 (+51)**Publication Info:** US588563 A - 1999-03-30

- 15 USE OF BILAYER FORMING EMULSIFIERS IN NUTRITIONAL COMPOSITIONS COMPRISING DIVALENT METAL SALTS

Inventor: MEHANSHO HAILE; MELLICAN RENEE IRVINE; (+1)**Applicant:** PROCTER & GAMBLE (US)**EC:** A23G1/30; A23C9/152B; (+14)**IPC:** A23G1/30; A23C9/152; A23C9/154 (+60)**Publication Info:** WO9808401 A1 - 1998-03-05

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